

TAZEWELL CO. DIRECTORY.

Circuit Court.

W. J. Henson, Judge; S. M. Graham, clerk. Terms of court—3rd Monday in February, and 4th Monday in May, August and November.

Officers.

T. C. Bowen, Com'th. Atty.
S. F. Harman, Sheriff.
H. F. Peery, Deputy Sheriff.
Wm. Bandy, Treasurer.
H. P. Brittain, Deputy Treasurer.
G. McCall, County Supt. Schools.
P. H. Williams, Address, Snapps, Va.

CHURCH DIRECTORY.

CHRISTIAN CHURCH.—Sunday School every Sunday at 9:30 a. m. Preaching first and third Sundays 7 p. m., second and fourth Sundays 11 a. m. Pastor, Stephen Davis.

METHODIST CHURCH.—Main Street, Sunday School every Sunday at 9:30 a. m. "Little Workers" Juvenile Missionary Society second Sunday 2 p. m. Preaching first and third Sundays 11 a. m., second and fourth Sundays 8 p. m., fifth Sunday 11 a. m., and 7 p. m. G. C. Reeder, pastor.

NORTH FAZEWELL CHURCH.—Sunday School every Sunday at 10 a. m. Preaching first and third Sundays 7 p. m., second and fourth Sundays 11 a. m. G. C. Reeder, pastor.

PRESBYTERIAN CHURCH.—Sunday School every Sunday at 9:30 a. m. Preaching second, third and fourth Sundays at 11 a. m. and 7 p. m. Preaching fifth Sunday at 11 a. m. Prayer meeting every Wednesday evening 7 p. m.

PRESBYTERIAN, BURKE'S GARDEN.—Preaching on first Sunday at 11 a. m. and 4 p. m. S. O. Hall, pastor.

TAZEWELL PREACHERS COUNCIL.—Every Monday at 2 p. m.

SECRET ORDERS.

CLINCH VALLEY.

COMMANDERY, NO. 20
KNIGHTS TEMPLAR
Meets first Monday in each month.
JNO. S. BOTTIMORE, E. C.
W. G. YOUNG, Recorder.

O'KEEFE ROYAL ARCH CHAPTER.
NO. 28.
Meets second Monday in each month.
C. R. BROWN, H. P.
JNO. S. BOTTIMORE, Secretary.

TAZEWELL LODGE.
NO. 62, A. F. & M. S.
Meets first and third Mondays in each month.
W. T. GILLESPIE, W. M.
JNO. S. BOTTIMORE, Sec'y.

TRIPLODGE, NO. 259, I. O. O. F.
TRIPLODGE, VIRGINIA.
Meets first and third Saturdays in each month.
FRANK PYOTT, N. G.
J. G. GILLESPIE, Sec'y.

C. D. MAY, ATTORNEY AT LAW. Tazewell, Va. Practices in the courts of Tazewell county and in the Court of Appeals at Richmond. Particular attention paid to the collection of claims.

CHAPMAN & GILLESPIE, ATTORNEYS AT LAW. Tazewell, Va. Practices in all the courts of Tazewell county and in the Court of Appeals at Richmond. J. W. Chapman, A. P. Gillespie.

EDLTON & COILLING, ATTORNEYS AT LAW. Tazewell, Va. Practices in the courts of Tazewell county, S. M. B. Coiling will continue his practice in all the courts of Buchanan county. J. P. Edlton, Wytheville, Va. S. M. B. Coiling, Tazewell, Va.

GREYER & GILLESPIE, LAWYERS. Tazewell, Va. Practices in the courts of Tazewell county and in the Court of Appeals at Richmond. Edgar L. Greyer, Marcus Gillespie.

H. ALDERSON, ATTORNEY AT LAW. Tazewell, Va. Will practice in the courts of Tazewell county and in the Court of Appeals at Richmond. Collecting a specialty.

BOWEN & ROYAL, ATTORNEYS AT LAW. Tazewell, Va. Will practice in the courts of Tazewell county and in the Court of Appeals at Richmond. Collecting a specialty.

B. SPRATT, ATTORNEY AT LAW. Richlands, Va. Practices in the courts of Tazewell county and in the Court of Appeals at Richmond. Collecting a specialty.

R. HIGGINBOTHAM, ATTORNEY AT LAW. Tazewell, Va. Office up stairs in Law Building. Practices in the courts of Tazewell county and in the Court of Appeals at Richmond.

Job Work. . .

The REPUBLICAN Job Office

Is complete in all kinds of work done neatly and promptly

LETTER HEADS
NOTE HEADS,
ENVELOPES,
BILL HEADS
STATEMENTS,
CARDS,
PAMPHLETS,
AND SPECIAL JOBS.

Our prices will be as low as those of any first-class office.

Satisfaction Guaranteed.

DANIEL M. COSBY,
ATTORNEY AT LAW
TAZEWELL, - - - VA.
PRACTICES in the State and Federal courts of Virginia and West Virginia.

Consumption is less deadly than it used to be.

Certain relief and usually complete recovery will result from the following treatment:

Hope, rest, fresh air, and—*Scott's Emulsion.*

ALL DRUGGISTS: 50c. AND \$1.00.



FINE OLD TIMEPIECE

REMARKABLE CLOCK OWNED BY INDIANAPOLIS MAN.

Was Brought from Pennsylvania to Indiana in 1821, and Still Keeps Good Time—Rare Piece of Mechanism.

With the name of its maker, dead these hundred years, written in his own hand across its face, a tall old corner clock stands in the library of the home of George B. Yandes, 122 East Michigan street, Indianapolis, tickling away the time as it did in the days before Indiana was a state and while Indianapolis was yet a little frontier settlement of a few log cabins.

The clock, which has been in the family of Mr. Yandes for 85 years, and which was hammered and carved out by the hand of August Hoff, a clockmaker of Lancaster, Pa., perhaps a quarter of a century before, is well preserved, and although none of the wheels or other pieces of mechanism has ever been replaced it keeps time almost as accurately as it did in the days when George Washington was president of the United States.

Brought across the mountains and plains from Pennsylvania to Indiana in 1821 by Mr. Yandes' father, the old clock has remained in Indianapolis ever since, witnessing the growth of the Hoosier metropolis. It has ticked off the seconds consumed in erecting the monument, the statehouse and practically all of the public and private buildings now standing where a wilderness of forest trees stood in the days when it was perhaps already a generation old.

In bringing the clock from Pennsylvania to Indianapolis, Mr. Yandes' father carried the works on horseback, guarding it as carefully as he would a child. Upon reaching here, he had a case built for it by Caleb Scudder, the first cabinet-maker that ever settled in Indianapolis. This old case of cherry still contains the original works brought on horseback across the mountains.

The clock is one of those rare old pieces of mechanism, wrought entirely by hand, which show not only the hour of the day, but the day of the month, the changes of the moon, and the ebb and flow of the tides, on its face. The dial is quaintly ornamented with gold tracery and a beautiful bird. The signature of Hoff, together with his native city, Lancaster, is written legibly above the Roman numeral "VI" on the dial.

The old clock is perhaps the strongest recollection of his childhood," said Mr. Yandes, who is 85 years of age, a few evenings ago. "I well remember how I thought in those days that the man who used to tinker with it to keep it in good running order was the most wonderful of men. The sound of the old clock's gong in striking is unlike that of any I have ever heard, and to me it has a peculiar suggestiveness. It has the same sound that in my boyhood days, although sometimes I fancy it has grown weaker with years."

In the same room with the old clock is a quaint rocking chair that has been in the family for about three-quarters of a century, and a sideboard of solid mahogany, also an heirloom, which is used now for a bookcase. Mr. Yandes prizes all of the relics highly, but takes especial interest in the old clock.—Indianapolis Star.

A Chinese Dinner.
"E. T. Snuggs, of Shiu Hing, missionary of Southern convention, and I dined with P. P. Wong, a wealthy business man of Shanghai," said the Rev. Dr. N. R. Pittman, one of the two Missouri representatives to the great centenary missionary conference in China and the only representative from Kansas City.

"He invited to dine with us four Chinese gentlemen of learning and wealth. They spoke English with accuracy. The dinner was a feast. The course consumed two hours. When we had been dining almost an hour I asked Sinsing Wong how many more courses. He said 'Sixteen.' Every 15 minutes a servant brought to each one of us a hot cloth with which he wiped our hands and faces. We surely had a hundred different dishes. We had birds' nest soup. We had things from the air and earth and sea and brook. That dinner must have cost Sinsing Wong \$100 in gold."

PAIN

Pain in the head—pain anywhere, has its cause. Pain is congestion, pain is blood pressure—nothing else usually. At least so says Dr. Shoop, and to prove it he has created a little pink tablet. This tablet—called Dr. Shoop's Headache Tablets—coaxes blood pressure away from pain centers. Its effect is charming, pleasingly delightful. Gently though safely, it surely equalizes the blood circulation.

If you have a headache, it's blood pressure. If you are restless, nervous, same cause. If you are sleepy, restless, nervous, it's blood congestion—blood pressure. That surely is a certainty, for Dr. Shoop's Headache Tablets stop it in 20 minutes, and the tablets simply distribute the unnatural blood pressure.

Bruiise your finger and doesn't it get red, and swell, and pain you? Of course it does. It's congestion, blood pressure. You'll find it where pain is always. It's simply Common Sense. We sell at 25 cents, and cheerfully recommended.

Dr. Shoop's Headache Tablets
JOHN E. JACKSON.

IDEAS IN CURTAINS

SOME OF THE MOST EFFECTIVE WINDOW DRAPERIES.

Simple Styles Frequently Give Better Results Than the More Elaborate Effects—New Designs of the Season.

Almost every style and type of window is curtained nowadays, since it is agreed by both householder and merchant that drapery provides a dainty finish and throws over the rooms a softness of light obtainable by no other means.

Leaded windows should be curtained in as simple a style as possible in order to give full value to the glass. Double curtains are not necessary with art glass, a single drapery making a better effect unless the window be very large; and, in many instances, a single hanging of raw silk matching the wall will be found most artistic.

The new designs are exceedingly attractive, and choice patterns are shown in inexpensive curtains, as well as the higher-priced ones. Of the many effective patterns in the Swiss imported curtains the combination of applique lace and net, as shown in some of the illustrations, is exceptionally well manipulated. The one with the graceful bow and rose design is especially attractive, as well as the medallion. Equally handsome are those of net with the popular Empire design, but this, like the wreath and medallion pattern, should be used in a room where the paper or other decoration is of harmonious design.

An effective and pretty curtain is of soft muslin, with a border of Swiss work in ivory white. A very pretty lace design is in the ecru tint, and equally charming are the ivory-white Marie Antoinette curtains.

Dainty curtains are made of bobbinet with an insertion and edging of lace in the Renaissance design, and the lattice effect is very popular also. For bedroom curtains point d'esprit net, with frills of the same, is still popular, either in ecru or ivory-white.

Curtains for bedrooms, library and dining-room reach the sill, while for reception room and parlor they are usually hung to just clear the floor. Some of the new printed linens are admirable for casement curtains where a slight pattern is felt to be desirable.

For the clear pane of glass set in nearly every front door nothing is so satisfactory as brussels net decorated with some sort of lace. Arabian and Renaissance lace are the most effective, and the conventional design is spaced exactly in the center of the net. Fillet work is easy for home manufacture, being nothing more nor less than the darned net in imitation of the popular Italian method. A flat lace braid laid over a hem is the most satisfactory way of finishing edges. These door curtains must be stretched quite flat to have the design look well, and the thinnest of tacks are generously used for holding them in place. With door curtains, especially, one color should be adhered to; if ecru, braid for the lace; if white, the clear white.

In carrying out any one idea or style in the scheme of decorating a room, each detail needs equally careful consideration, and often an otherwise charming effect is spoiled by a tasteless selection and arrangement of curtains in the windows. Indeed, the question of suitable curtains is an important detail, and needs more than ordinary thought.

Not only the decoration of the room itself must be taken into consideration, but the style of the windows, and the general effect of the house as a whole from the outside.

HOSPITALITY OF TO-DAY.

Very Businesslike Indeed Is the Modern Hostess.

In these days it would seem that the word hospitality has assumed a new and strange significance, or rather suffered a transformation, and we who float along on the stream of social life accept the idea with thoughtless ease and take it for granted that mere forms and ceremonies, social bargaining, lavish display, and elaborate entertainments stand for true hospitality. When we are so exact as to look up the meaning of the word we find that, according to the best authorities, hospitality is the reception and entertainment of guests without reward, and with kind and generous liberality; also that to be hospitable is to be sociable, neighborly, given to bounty, generous, large minded.

There is something that pleases our imagination when we read about the hospitality in the olden times, when life was simple and when a delightful leisure existed which does not belong to modern times. In an old-fashioned novel we read that the heroine, in the fourth week of her visit at a friend's house, was in doubt whether she should continue her stay, and the painful consideration made her eager to be rid of such a weight on her mind. She resolved to go away and be guided in her conduct by the manner in which her proposal was received. It was directly settled between her hostess and herself that her leaving was not to be thought of and the limit of her stay depended on her own inclinations. Not so the hostess of these days, who invites a guest for a stated period, and it is tacitly yet positively understood that from Saturday until Monday does not include even luncheon on the day of departure. All this is far more sensible and more satisfactory, although so businesslike.

To-day we are told that those who entertain consider that they are paying their acquaintances a sufficient compliment by inviting them to a crowded reception, when the hostess has hardly time for a greeting. Society is nothing if not "practical and businesslike," and if a hostess "entertains lavishly and is well gowned" she does all that could be required and "cannot be expected to take much interest in her guests." This touch of satire shows how hospitality masquerades under false colors.

Getting Rid of Warts.
Warts are simply an overgrowth of flesh covered with a hardened skin. They are of two varieties, hard or soft, and either can be removed without much difficulty. A very simple remedy consists in wetting the warts several times a day with a piece of moistened common washing soda. This will cause them to disappear almost before one is aware of it. Muriatic acid or acetic acid applied to a wart every night for three nights in succession will soon cause it to shrivel and blacken and finally fall off. Use a wooden toothpick in applying and be careful not to touch the normal skin around the wart. In some cases it may be necessary to scratch the wart with a tiny sharp instrument before the first application in order that the acid may begin its work more easily. This will hasten the result.

Embroidered Letters.
These are practical for the busy housekeeper, for they can be applied in much less time than it would take to embroider them on the cloth. They come in two sizes suitable for tablecloths, napkins, towels, sheets and pillow cases. The letter, which comes on a small square of paper, is basted on the right side of the material, the paper is torn away, and then the initial is whipped on the material from the wrong side. Unless closely examined the initials look as if they were embroidered directly on the article. Both sizes are the same price—10 cents apiece and \$1 a dozen.

Ham Croquettes.
One cup of good white sauce, seasoned with onion juice, one cup of soft bread crumbs, one-half cup of deviled ham, one-fourth teaspoonful of salt. Mix, and when cold form into croquettes, roll in bread crumbs, dip in beaten egg and again roll in crumbs and fry in hot, deep fat. These may be varied by using deviled turkey, tongue and the like. Parsley and celery tips are suitable garnishes.—Good Housekeeping.

Crab Jambalaya.
Throw live crabs into boiling salted water and boil until the shells turn red. Take from the fire, cool, then pick the meat from the shells. Put a tablespoonful of lard or pork drippings in a deep pot (an iron pot is best), add a large onion chopped fine. When browned add a tablespoonful of flour, and as soon as browned and blended a cupful of tomato. When thickened and smooth add three plants boiling water or hot stock and then a cupful of rice. Boil until the rice is done, stirring frequently. Season with salt, pepper, paprika, celery salt. Lastly add the crab meat, cook ten or 15 minutes and serve.

Chiffonade Salad.
This is an excellent way to use up vegetable left-overs. Have for your foundation a bed of crisp white lettuce heart leaves. On one-quarter of the salad dish or platter arrange a mound of cold string beans; on another quarter have tomatoes cut in small disks and onions chopped fine; on a third quarter arrange some asparagus tips and on the last cold beats with chopped white of eggs and yolks pressed through a vegetable press. Pour French dressing over all, mix the vegetables together before serving and be sure to have all ice cold.

Inexpensive Turnover.
As a rule the embroidery on hem-stitched handkerchiefs is much finer than that on the turnovers one buys in the stores. When these handkerchiefs become worn in the middle cut out the four sides, sew narrow bands on, and you will have four pretty turnovers. Especially is this true when you have fine linen handkerchiefs.

Maryland Chicken.
Joint a small chicken, roll in seasoned flour, then egg and crumb the joints, says Good Housekeeping. Lay in a dripping pan and on each joint lay a thin slice of fat bacon. Bake 20 minutes in a very hot oven, removing the bacon to a platter when thoroughly crisp. Arrange the joints with the bacon, thicken the fat in the pan with two level tablespoons of flour, add one cup of thin cream, and when thoroughly blended strain over the meat.

DESSERT FOR HOT DAYS.

Puddings That Are Particularly Welcome in Hot Weather.

Puddings made with cornstarch and turned over oranges are apt to be bitter; so are most tapioca and orange puddings. Here is a new way: The sage or tapioca is cooked to a clear jelly in water in a double boiler and a pinch of salt added. Turn this into the juice of several oranges, mixed with plenty of sugar if they are tart. If too sweet, use a little lemon juice with them. Pour into a serving dish to cool and prepare two nice oranges for the top by cutting them, skil and all, into thin slices. Lay the slices prettily over the top and place on ice. In this way the heat does not draw out the bitter taste of the oranges.

Bread is often wasted that could be utilized in better cakes or puddings. The queen of all puddings is an old-time favorite that can be put together without great trouble. Make it when eggs are plentiful in summer, for in winter it would not be an economical way to use the bread. One may find many recipes, with slight variations, but the usual amounts are the yolks of four eggs to a pint of bread crumbs, one quart of milk, the rind of a lemon grated and one cupful of sugar. This custard is baked. Then it is spread with either strawberry or raspberry jam or currant jelly.

The whites of the eggs are beaten stiff with a cupful of powdered sugar in which some of the lemon juice has been mixed, the rind only being used in the custard part of the pudding. This is nice either freshly baked or when cold. When ready serve cream with it. Some recipes call for less sugar in the meringue and others suggest simply heaping up the beaten whites of the eggs and dredging sugar over them just before returning to the oven to cook the meringue.

THE PORCH IN SUMMER.

Cushions and Pillows That Make for Real Comfort.

For porch furnishing and for the summer parlor couch there is nothing smarter than big cushions or square pillows of down, covered with the brilliant plaided material of fine spun cotton known as madras. Just why the East Indian name should be applied to a material made in the West Indies it would be hard to say.

A deep garnet, crossed with golden bars, or narrow lines of deepest stem green, is blocked with white or yellow. Amber tones, a glowing yellow like the yolk of an egg are combined with deepest marine blue, or a chestnut brown. The plaided arrangement is utterly unlike that of the Scottish tartans, and always more vivid in coloring.

These stunning cushions make a background most becoming to the face of the summer girl.

Be sure that the corner of your cushions show "turban ends," small twists of hemmed madras shed like bat's wings. These are exactly imitated from the tightly pulled knots with which the old-time plantation "aunties" used to tie their much-prized turbans.

How to Launder Kerchiefs.

When washing handkerchiefs put a small muslin bag containing a little arrowroot in the water in which they are boiled. This will give them a faint but agreeable scent when ironed. If borax is added to the rinse water it will give the sheer handkerchiefs a little body without making them harsh as when stiffened with starch.

Then when ironing the handkerchiefs an excellent plan is to fold all torn or ragged ones in a three-cornered shape, while those that are in perfect condition may be folded square. If the members of the household are taught the significance of the different shapes they will often be saved from the embarrassment of opening up a ragged handkerchief, which was apparently respectable when neatly folded.

Crab Jambalaya.

Throw live crabs into boiling salted water and boil until the shells turn red. Take from the fire, cool, then pick the meat from the shells. Put a tablespoonful of lard or pork drippings in a deep pot (an iron pot is best), add a large onion chopped fine. When browned add a tablespoonful of flour, and as soon as browned and blended a cupful of tomato. When thickened and smooth add three plants boiling water or hot stock and then a cupful of rice. Boil until the rice is done, stirring frequently. Season with salt, pepper, paprika, celery salt. Lastly add the crab meat, cook ten or 15 minutes and serve.

Chiffonade Salad.

This is an excellent way to use up vegetable left-overs. Have for your foundation a bed of crisp white lettuce heart leaves. On one-quarter of the salad dish or platter arrange a mound of cold string beans; on another quarter have tomatoes cut in small disks and onions chopped fine; on a third quarter arrange some asparagus tips and on the last cold beats with chopped white of eggs and yolks pressed through a vegetable press. Pour French dressing over all, mix the vegetables together before serving and be sure to have all ice cold.

Inexpensive Turnover.
As a rule the embroidery on hem-stitched handkerchiefs is much finer than that on the turnovers one buys in the stores. When these handkerchiefs become worn in the middle cut out the four sides, sew narrow bands on, and you will have four pretty turnovers. Especially is this true when you have fine linen handkerchiefs.

Maryland Chicken.
Joint a small chicken, roll in seasoned flour, then egg and crumb the joints, says Good Housekeeping. Lay in a dripping pan and on each joint lay a thin slice of fat bacon. Bake 20 minutes in a very hot oven, removing the bacon to a platter when thoroughly crisp. Arrange the joints with the bacon, thicken the fat in the pan with two level tablespoons of flour, add one cup of thin cream, and when thoroughly blended strain over the meat.

IN CAB 41 YEARS

MAINE ENGINEER IS ABOUT READY TO RETIRE.

Walter A. Gowan of Biddeford, Me., who has been a locomotive engineer on the Boston & Maine for 41 years, plans to retire from active service on the advent of the pension system which it is expected will go into effect inside of a year.

Mr. Gowan now runs 127, the mid-night limited on the eastern division between Boston and Portland, one of the fastest expresses on the entire system in point of service Mr. Gowan is the oldest engineer on the eastern division. He has been 61 years old in April, and he has been in active railroad service since his twentieth year. He believes that he has earned a rest after his long career in a locomotive cab, hence his determination to retire when the pension system becomes operative, although through economy, thrift and a good income from steady employment all these years, he has accumulated enough to keep him comfortable the balance of his life.

He is now in the cab of the "mid-night limited," the fastest train on the road. In fact, he has always been detailed to run trains where speed was wanted.

Although he is 61 years old he can still pull a train along as fast as any of the youngsters who have been set up but a half dozen years.

He tells of an incident which happened while he was running the "peppermint train." One day as he approached the Portland railroad bridge

he noticed an old lady walking on the track. He whistled several times, but she paid no attention to his warning. Instead she stopped directly in front of the engine as the train reached her. The engineer whistled for brakes and reversed as quickly as possible. When he stopped his engine to see what had become of the old lady he found that she had been lifted onto the cowcatcher.

He asked her as he took her from the front of the engine if she had been hurt and she coolly replied that she was not in the least injured, and she in a most courteous manner thanked him for his assistance, acting as if it was an everyday occurrence with her to be picked up by a locomotive and set on the cowcatcher. It was learned that her name was Mrs. Fickett and that she was very deaf.

Mr. Gowan was running the "Yankee" one night when about a quarter of a mile from the Alfred road crossing, in Biddeford, he noticed a horse running along the highway at full speed. The engineer opened the throttle in an effort to reach the crossing first, and did so, although the horse was but a neck behind.

The animal, running at such a fast pace, was unable to stop and attempted to board the train between the baggage and Pullman cars. He rode a few feet and fell backward to the side of the track. The engineer stopped his train and was amazed to find that the animal was uninjured and feeding on the grass that grew on the banks between the railroad fences.

The amusing feature of the accident was that the railroad company, instead of being sued by the parties who owned the horse, brought suit against the owner of the animal, Frank Walker, of Alwette, to recover damages to the drawing room car, but for some reason the suit never came to trial.

Fish Do Not Hear.
Much controversy has taken place on the question of sense of hearing in fish, and many experiments have been tried with a view of settling it. Some of the latest of these are those of which M. Marage has given an account in the Paris-Comtes Rendus. The fish experimented with were carp, tench, pike, eel and others, and the author finds no evidence of a sense of hearing. Sounds were transmitted into the water close to the fish with an energy capable of affecting deaf mutes. No effect was produced on the fish.

A Good Wood Filler.
Soak newspapers in a paste of half a pound of flour, half a pound of alum and three quarts of water. Mix together and boil. This mixture, which should be as thick as putty, may be forced into cracks, in floors, wainscoting, etc., with a caseknife. It hardens like paper mache, neatly and permanently filling any cracks to which it may be applied.

For a Second Serving.

For a second day's serving cut the meat remaining into small portions, put into a deep baking dish, cover with gravy, then make a baking powder crust without shortening, the same as for dumplings, and cover the dish. Steam about three-quarters of an hour, then serve.

Walter A. Gowan.

He noticed an old lady walking on the track. He whistled several times, but she paid no attention to his warning. Instead she stopped directly in front of the engine as the train reached her. The engineer whistled for brakes and reversed as quickly as possible. When he stopped his engine to see what had become of the old lady he found that she had been lifted onto the cowcatcher.

He asked her as he took her from the front of the engine if she had been hurt and she coolly replied that she was not in the least injured, and she in a most courteous manner thanked him for his assistance, acting as if it was an everyday occurrence with her to be picked up by a locomotive and set on the cowcatcher. It was learned that her name was Mrs. Fickett and that she was very deaf.

Mr. Gowan was running the "Yankee" one night when about a quarter of a mile from the Alfred road crossing, in Biddeford, he noticed a horse running along the highway at full speed. The engineer opened the throttle in an effort to reach the crossing first, and did so, although the horse was but a neck behind.

The animal, running at such a fast pace, was unable to stop and attempted to board the train between the baggage and Pullman cars. He rode a few feet and fell backward to the side of the track. The engineer stopped his train and was amazed to find that the animal was uninjured and feeding on the grass that grew on the banks between the railroad fences.

The amusing feature of the accident was that the railroad company, instead of being sued by the parties who owned the horse, brought suit against the owner of the animal, Frank Walker, of Alwette, to recover damages to the drawing room car, but for some reason the suit never came to trial.

Fish Do Not Hear.
Much controversy has taken place on the question of sense of hearing in fish, and many experiments have been tried with a view of settling it. Some of the latest of these are those of which M. Marage has given an account in the Paris-Comtes Rendus. The fish experimented with were carp, tench, pike, eel and others, and the author finds no evidence of a sense of hearing. Sounds were transmitted into the water close to the fish with an energy capable of affecting deaf mutes. No effect was produced on the fish.

A Good Wood Filler.
Soak newspapers in a paste of half a pound of flour, half a pound of alum and three quarts of water. Mix together and boil. This mixture, which should be as thick as putty, may be forced into cracks, in floors, wainscoting, etc., with a caseknife. It hardens like paper mache, neatly and permanently filling any cracks to which it may be applied.

For a Second Serving.
For a second day's serving cut the meat remaining into small portions, put into a deep baking dish, cover with gravy, then make a baking powder crust without shortening, the same as for dumplings, and cover the dish. Steam about three-quarters of an hour, then serve.

Walter A. Gowan.

He noticed an old lady walking on the track. He whistled several times, but she paid no attention to his warning. Instead she stopped directly in front of the engine as the train reached her. The engineer whistled for brakes and reversed as quickly as possible. When he stopped his engine to see what had become of the old lady he found that she had been lifted onto the cowcatcher.

He asked her as he took her from the front of the engine if she had been hurt and she coolly replied that she was not in the least injured, and she in a most courteous manner thanked him for his assistance, acting as if it was an everyday occurrence with her to be picked up by a locomotive and set on the cowcatcher. It was learned that her name was Mrs. Fickett and that she was very deaf.

Mr. Gowan was running the "Yankee" one night when about a quarter of a mile from the Alfred road crossing, in Biddeford, he noticed a horse running along the highway at full speed. The engineer opened the throttle in an effort to reach the crossing first, and did so, although the horse was but a neck behind.

The animal, running at such a fast pace, was unable to stop and attempted